



# AMARILLO BARBECUE

15505 NE Main St., Duvall, WA 98019

www.amarillobarbecue.com

(425) 318-6010

## SMALL PLATES

**PIG POPPERS** (GF) Stuffed, bacon wrapped jalapenos \$3.5/1 \$10/3

**SMOKED CHICKEN WINGS** (GF) Naked or tossed \$11/6 \$19/12

**COWBOY CAVIAR** (GF) Spicy veg mix, chipotle vinaigrette, chips \$10

**PORK BELLY BURNT ENDS** Confit pork, chips, coleslaw \$15

**QUESO AND CHIPS** (GF) Cheesy dip, fresh fried tortilla chips \$10

**AMARILLO BRISKET CHILI** (GF) (8oz or 16oz) \$7 \$11

## BBQ

With our signature spices and rubs, then slow smoked with hickory logs. Sold by weight and in true Texas style with BBQ sauce on the side.

**BEEF BRISKET** (GF) (¼, ½, 1 lb.) \$11 \$18 \$32

*Angus Beef* brisket, Amarillo's dry rub then slow smoked. Your choice of lean or fatty brisket!

**CORNERED BEEF** (GF) (¼, ½, 1 lb.) \$12 \$19 \$34

*Angus Corned Beef* brisket, prepared, and hickory smoked in-house. An Amarillo Special!

**PULLED PORK** (GF) (¼, ½, 1 lb.) \$9 \$14 \$25

Pork shoulder, Amarillo's dry rub, then slow smoked.

**TURKEY BREAST** (GF) (¼, ½, 1 lb.) \$9 \$14 \$25

Smoked turkey breast over Hickory hardwood.

**PULLED CHICKEN** (GF) (¼, ½, 1 lb.) \$9 \$14 \$25

Juicy, tender chicken thigh, with Amarillo's seasoning.

**BABY BACK RIBS** (GF) \$20 lb.

Pork ribs marinated, then seasoned with The Amarillo's signature rib rub and slow smoked over hickory hardwood

**BEEF RIBS** (GF) \$30 lb.

Meaty beef ribs with The Amarillo's special seasoning and slow smoked with hickory hardwood.

**AMARILLO HOUSE-MADE SMOKED SAUSAGE** (GF) \$8 ea.

Hearty pork and brisket links with our special seasoning blend.

Ask for **Texas Style** to add free white bread, pickles and onions to any BBQ order.

## BURGERS AND SANDWICHES

Served naked on a toasted brioche bun unless otherwise noted. Your choice of one side and any of our signature sauces. **Gluten-free** bun add \$2

**BRISKET PHILLY DIP** \$20

Smoked Angus brisket, Mama Lil's peppers, caramelized onions, Swiss cheese, on a French roll with Au Jus and horseradish aioli.

**SMOKY REUBEN** \$20

Corned beef, sauerkraut, Amarillo Sauce, Swiss cheese on marble rye.

**CUBANO** \$20

Hickory smoked Pulled Pork, Sliced Ham, Swiss cheese, stone ground mustard and pickles on grilled demi baguette.

**CHOPPED BRISKET SANDWICH** \$19

Our smoked brisket, chopped and tossed in Original BBQ Sauce.

**PULLED PORK** \$18

Plenty of our delicious hickory smoked pulled pork.

**PULLED CHICKEN** \$18

Smoked pulled chicken thigh piled high on a brioche bun.

**THE AMARILLO BURGER\*** \$18

½ lb. Wagyu patty, cheddar, lettuce, tomato, onion, Amarillo sauce.

### TOPPING ADDS FOR ANY SANDWICH (GF)

Avocado	\$2	Cowboy Candy Jalapeno	\$1
Caramelized Onion	\$1	Mama Lil's Peppers	\$1
Coleslaw Topper	\$2	Smoked Bacon	\$2
Chili Topper	\$3	Smoked Jalapeno	\$1

## SIDES

**SPICY CAMPFIRE BEANS** (GF) | Pinto beans pork, brisket, spices. \$5

**SMOKY BAKED BEANS** (GF) | Tri-colored beans cooked in the smoker, sweet seasonings, sweet onions, bacon, brisket drippings. \$5

**POTATO SALAD** | Classic potato salad with bacon bits. \$5

**COLESLAW** (GF) | Cabbage tossed fresh in our creamy dressing. \$5

**CORNBREAD** | Baked fresh onsite, served with honey butter. \$4

**HATCH MAC & CHEESE** | Cheesy blend, cream and hatch chilis \$6

**TEXAS STREET CORN** (GF) | Corn, cheese, mayo, onion, peppers \$5

**TATER TOTS** | Fries, only round, with our seasoning. \$5

**SWEET POTATO FRIES** (GF) | Crispy fries with our seasoning. \$5

**FRENCH FRIES** (GF) | Crispy cut French fries with our seasoning. \$5

**FRIED OKRA** | Crispy fried with our signature seasoning. \$5

## DESSERTS

**ROTATING BREAD PUDDING** 9

**BANANA PUDDING** 6

**S'MORES CHANGA** 9

**ROTATING PIE OR CAKE** 7

NOTICE: \* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness. Burgers cooked to medium-well (155°). Please inform us of any food allergies. An 18% Service Charge is automatically assessed for parties of 8 or more. (GF)=Gluten-Free